

# Mini Pizza Pancakes



## *Ingredients*

**2 cups Original Bisquick mix  
1/2 cup yellow cornmeal  
2 eggs  
1 1/4 cups milk  
2 tablespoons chopped fresh chives  
1/2 cup marinara or pizza sauce  
1 cup shredded mozzarella cheese (4 oz)  
1/2 cup sliced mini pepperoni  
1 tablespoon chopped fresh chives**

## *Directions*

- In medium bowl, mix Bisquick mix and cornmeal. In measuring cup, mix eggs and milk. Stir milk mixture into Bisquick mixture to combine; fold in 2 tablespoons chives.
- Heat 10-inch or larger nonstick skillet or griddle over medium heat (325°F). Brush lightly with oil. Spoon rounds of about 3 tablespoons batter onto skillet to make mini pancakes. Once bubbles begin to form on surface of batter and edges begin to dry, turn and continue to cook until golden brown. Transfer to plate. Repeat with remaining batter.
- Set oven control to broil.
- Place cooked pancakes on parchment-lined cookie sheet. Spoon marinara sauce onto each pancake; sprinkle with cheese, pepperoni and the 1 tablespoon chives. Broil with tops 4 to 5 inches from heat 1 to 3 minutes or until cheese is melted, golden in spots, and bubbly. Serve immediately.